

A romantic wedding scene featuring a bride and groom kissing on a stone wall. The groom is wearing a blue suit, and the bride is in a white gown with a long train and a large bouquet of flowers. They are surrounded by lush greenery and vibrant pink flowering trees. The background shows a scenic view of rolling hills under a blue sky with light clouds. The overall atmosphere is elegant and picturesque.

THE WEDDING OF YOUR DREAMS



LANSDOWNE
RESORT



BE INSPIRED...BE CONFIDENT...BE YOURSELF.

At Lansdowne, discover all of the elements for blissful weddings. Immerse yourselves in experiences that place your mind, body and spirit in perfect balance.

Toast your love with signature cocktails. Tempt your taste buds with fresh new flavors. Delight your guests with unique settings, approachable service and serene accommodations. And relax...knowing that our energy and focus are fully engaged in creating the big day that reflects your personal taste and style.

discover your moment







DESTINATION LANSDOWNE

Our AAA Four Diamond award-winning resort showcases breathtaking wedding venues nestled into the rolling hills and overlooking the picturesque vistas of the idyllic Potomac River Valley. Set into nearly 476 acres in the heart of Virginia Wine

Country, Lansdowne boasts world-class amenities and renewed guestrooms—including 13 suites—where family and friends can gather together to encircle you in love on your big day.



WHERE WILL YOU TWO BECOME ONE?



POTOMAC TERRACE

Walk down the aisle and into the splendor of Virginia's Wine Country. The Potomac Terrace is a distinctive ceremony location dramatically framed by the river valley's stunning natural surroundings.

Capacity: 500 People



TERRACE BALLROOM

Flooded with natural light and opening onto an inviting patio, the Terrace Ballroom is the perfect setting for a reception that is both intimate and stylish.

Capacity: 130 People



CLUBHOUSE BALLROOM

Achieve a country club, rustic-chic vibe in the Clubhouse Ballroom, showcasing floor-to-ceiling windows and a walk-out terrace overlooking the golf course and Potomac River Valley.

Capacity: 200 People



LANSDOWNE BALLROOM

Our newly renovated, elegant Lansdowne Ballroom is the essence of modern sleek with its high ceilings and crystal chandeliers. Additional features include a spacious foyer and outdoor terraces.

Capacity: 500 People



OUTDOOR PAVILION

This golf view venue offers a relaxed alfresco setting for your wedding. The covered pavilion with ceiling fans ensures complete comfort while embracing serene surroundings.

Capacity: 300 People





REHEARSAL DINNER PACKAGES





AUTHENTIC VIRGINIA BBQ

HORS D'OEUVRES

Deviled Eggs
Shaved Virginia Ham, Warm Biscuits

SALADS

Red Bliss Potato Salad
Creamy Macaroni Salad
Lansdowne Garden Greens and Vegetables,
Homemade Dressings

Cornbread and Whipped Sweet Butter

SIDE DISHES

Kindly select two

Macaroni and Cheese, Grafton Cheddar
Baked Beans, Brown Sugar and Applewood Smoked Bacon
Salad of Seasonal Tomatoes and Mozzarella Cheese,
Basil Oil and Balsamic Reduction
Corn on the Cob, Butter and Herbs
Slowly Simmered Collard Greens,
Applewood Smoked Bacon
Mashed Yukon Gold Potatoes

ENTRÉE SELECTIONS

Kindly select three

Grilled Hamburgers
Hot Dogs with Condiments
(Add a Grill Attendant for \$150.00)
Seared Salmon, Grilled Pineapple,
Black Bean Salsa
Slow Smoked Beef Brisket, Roasted Tomato
and Molasses Mop, Pickled Red Onions
Pulled Pork Shoulder, Soft Rolls,
Vinegary Cole Slaw
Roasted Chicken Basted with Sweet
and Tangy Barbecue Sauce
Grilled Ribeye Steaks, Herb and Lemon Butter,
Grilled Mushrooms, Onions

DESSERTS

Sliced Watermelon
Peach Cobbler with Brown Sugar Streusel Topping
Sour Cream Chocolate Cake with Ganache
Sugared Drop Biscuits, Champagne
Macerated Strawberries
*Fresh Roasted Coffee, Decaffeinated Coffee
and a Fine Selection of Teas*

\$80.00 Per Person

All prices are subject to taxable service charge and state tax; all pricing and menus are subject to change.



SIGNATURE BUFFET DINNER

SALADS

Lansdowne Caesar Salad, Sourdough Croutons, Parmesan
Field Greens, Garden Vegetables, Blue Cheese Dressing
and Herb Vinaigrette
Chef's Choice of a Seasonally Composed Salad

Bakery Fresh Rolls and Butter

ENTRÉES

Kindly select three

Pepper and Garlic Crusted Strip Steaks,
Red Wine Demi-Glace

Char-Grilled Ribeye Steaks, Balsamic Glazed Mushrooms

Roasted Pork Loin, Fennel, Braised White Beans,
Roasted Garlic, Fresh Thyme

Whole Roasted Chicken, Natural Pan-Herb Gravy

Crispy Pan-Seared Chicken Breast with Confit Legs,
Mushroom and Pearl Onion Fricassee

Seared Herb Butter Poached White Fish,
Romesco Sauce, Toasted Pine Nuts

Atlantic Salmon Filet, Petite Potato-Bacon
and Leek Hash, Whole Grain Mustard Cream Sauce

ACCOMPANIMENTS

Kindly select two

Yukon Gold Mashed Potatoes

Wild Rice Pilaf

Mushroom Barley Risotto Style, Dry Aged Parmesan

Creamy Three Cheese Polenta

Chef's Choice of Seasonal Vegetables

DESSERTS

Flourless Chocolate Torte

Salted Caramel Mousse

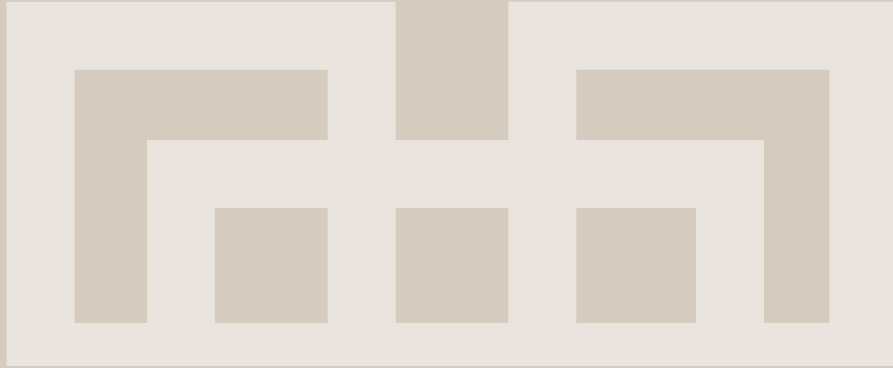
Lemon Meringue Pie

*Fresh Roasted Coffee, Decaffeinated Coffee
and a Fine Selection of Teas*

\$85.00 Per Person

All prices are subject to taxable service charge and state tax; all pricing and menus are subject to change.





WEDDING DAY & POST-WEDDING PACKAGES





PACKAGE INCLUSIONS

Exclusive enhancements included in all wedding packages

CATERING PLANNING MANAGER

To assist in event coordination

REDUCED GUEST ROOM RATES

For overnight contracted room blocks

MENU TASTING

Complimentary tastings for four guests on a Tuesday, Wednesday or Thursday at 1:00 or 4:00 PM—must be scheduled at least two weeks in advance

FIRST ANNIVERSARY STAY

One-night stay in celebration of your first year of marriage

LINEN PACKAGE

Full-length linens, napkin and chiavari chairs for your guest tables

CHAMPAGNE AND STRAWBERRIES FOR THE COUPLE

On the night of the wedding

DELUXE ACCOMMODATIONS FOR THE COUPLE

On the night of the wedding



COCKTAIL RECEPTION

Included with wedding packages, five hors d'oeuvres passed on a silver tray by our professional waitstaff

CHILLED

- Lobster Salad Crostini, Lemon and Mint Infused Champagne Shooter
- Shaved Beef Tenderloin on a Potato Chip, Horseradish Aioli
- Crostini of Goat Cheese and Vegetable Ratatouille
- Cucumber and Mint Soup, Cucumber Salsa and Crème Fraîche
- Classic Crab Louis on Cucumber Coins
- Slow Roasted Beef Tenderloin on Focaccia, Blue Cheese Aioli
- Roasted Red Pepper Hummus, Manchego Crostini
- Gazpacho of Roasted Tomatoes, Lump Crab Meat, Fresh Herbs
- Poached Sun Dried Fig, Gorgonzola Cheese, Port Wine Reduction
- Old Bay Spiced and Shrimp, Zesty Cocktail Sauce
- Marinated Crab and Avocado Tartlet
- Seared Duck Breast, Savory Rosemary Cookie, Fresh Berry Cream
- Smoked Salmon and Pumpernickel Canapé, Dilled Cream Cheese
- Rice Paper Rolls, Stir Fry Vegetables, Spicy Peanut Dip
- Barquettes of Star Anise Scented Duck Confit, Fresh Herbs, Wasabi Aioli

WARM

- Pizza Margherita: Pizza Crisp, Roasted Tomatoes, Mozzarella, Basil
- "Lollipop" of New Zealand Lamb, Mint, Cilantro and Yogurt Dip
- Tempura of Marinated Shrimp, Orange and Soy Gastrique
- Oregano and Lemon Marinated Chicken Souvlaki, Tzatziki Sauce
- Italian-Style Risotto Fritter, Roasted Mushroom, Mozzarella, Aged Parmesan
- Certified Angus Beef Sliders, Cheddar Cheese, Special Sauce, Dill Pickle, Soft Roll
- Buffalo Chicken Skewers, Blue Cheese and Buttermilk Dipping Sauce
- Seafood "Thermidor" in Petite Phyllo Cups
- Prosciutto, Mozzarella, Arugula Panini on Focaccia
- Scallops Wrapped in Bacon, Maple Syrup Glaze
- Chickpea and Herb Fritter, Yogurt Dipping Sauce, Lemon and Herbs
- Warm Pear, Brie, Almond Crisps
- Miniature Beef Wellingtons, Mushroom Duxelles
- Petite Applewood Bacon, Chive, Cheddar Cheese Quiche
- Lump Crab Fritter, Old Bay and Herbs, Roasted Red Pepper Aioli
- Mini Chorizo and Cheddar Cheese Quesadillas, Roasted Tomato Salsa

For each additional hors d'oeuvre selection, please add \$5.50 per person

All prices are subject to taxable service charge and state tax; all pricing and menus are subject to change.



PLATED THREE-COURSE DINNER

SALAD

Kindly select one

Cucumber-Wrapped Field Greens, Marinated Teardrop
Tomatoes, Toasted Pine Nuts, Balsamic Vinaigrette

Lansdowne Caesar Salad: Baby Romaine Lettuces, Sourdough
Croutons, Aged Parmesan House-Made
Caesar Dressing

Salad of Organic Greens: Dried Summer Fruits,
Candied Pecans, Goat Cheese Crouton, Champagne
and Tarragon Vinaigrette

Assortment of Rustic Breads and Whipped Butter

PRE-SELECTED ENTRÉE

*Kindly select two; please provide entrée
count two weeks prior to your event*

Marinated and Roasted Atlantic Salmon,
Basil and Lemon Cream

Marinated and Grilled NY Strip Steak,
Green Peppercorn and Brandy Jus

Chicken Wellington: Pan Seared Chicken Breast,
Wilted Spinach, Roasted Mushrooms,
Flaky Puff Pastry, Natural Chicken and Herb Jus

**For an additional third entrée selection,
please add \$8.00 per person**

ACCOMPANIMENTS

Yukon Gold Mashed Potatoes

Chef's Selection of Seasonal Vegetable Medley

DESSERT

Kindly select one

Tiramisu: Layers of Kahlúa Infused Mascarpone
and Coffee-Soaked Chocolate Cake

Chocolate Cheesecake, Caramel Sauce and Rolled
Praline Wafer Key Lime Tart, Strawberry Sauce

*Fresh Roasted Coffee, Decaffeinated Coffee
and a Fine Selection of Teas*

\$170.00 Per Person

All prices are subject to taxable service charge and state tax. All pricing and menus are subject to change. Reduced pricing available for young adults (ages 13-20) and special reduced-price meals for children ages 12 & under, and vendors.



PLATED FOUR-COURSE DINNER

SALAD

Kindly select one

Cucumber-Wrapped Field Greens, Marinated Teardrop Tomatoes, Toasted Pine Nuts, Balsamic Vinaigrette

Lansdowne Caesar Salad: Baby Romaine Lettuce, Sourdough Croutons, Aged Parmesan, House-Made Caesar Dressing

Salad of Organic Greens: Dried Summer Fruits, Candied Pecans, Goat Cheese Crouton, Champagne and Tarragon Vinaigrette

Salad of Organic Boston Bibb Lettuce: Applewood Smoked Bacon, Shaved Red Onions, Point Reyes Blue Cheese Dressing

Assortment of Rustic Breads and Whipped Butter

APPETIZER

Kindly select one

Goat Cheese and Basil Ravioli, Roasted Pepper Cream

Pate Maison with Seasonal Fruit Compote, Onion Jam, Crisps

Smoked Duck Slices, Seasonal Fruit Compote, Coarse-Grain Mustard, Crisps

Crab, Spinach, Tarragon Arancini, Roasted Tomato Aioli

Seafood Pasta with Saffron Cream

Smoked Salmon Terrine Cucumber and Radish

Wild Mushroom Risotto, Aged Parmesan, Herbs, Truffle

PRE-SELECTED ENTRÉES

Kindly select two; please provide entrée count two weeks prior to your event

Maryland-Style Crab Cakes, Lemon Beurre Blanc

Pan Seared West Coast Halibut, Creamy Tomato, Corn and Leek Cream (Available April to September)

Roasted Maryland Rockfish, Seasonal Mushroom and Leek Ragout (Available September to March)

Marinated and Roasted Atlantic Salmon, Basil and Lemon Cream

Marinated and Grilled NY Strip Steak, Green Peppercorn and Brandy Jus

Herb Butter Basted Filet Mignon, Red Wine Demi-Glace

Filet Mignon Crusted with Toasted Walnuts and Gorgonzola Cheese, Thyme Demi-Glace

Duo of Beef: Roasted Beef Tenderloin and Braised Boneless Beef Short Rib, Integral Jus

Spinach and Ricotta Stuffed Chicken Breast, Sun Dried Tomato and Basil Cream

Chicken Wellington: Pan Seared Chicken Breast, Wilted Spinach, and Roasted Mushroom Flaky Puff Pastry, Natural Chicken and Herb Jus

For an additional third entrée selection, please add \$8.00 per person



PLATED FOUR-COURSE DINNER (CONT.)

OR

PAIRED ENTRÉES

Kindly select one

Grilled Petite Filet Mignon and Maryland-Style
Crab Cake, Herb and Mustard Infused Jus

Grilled Petite Filet Mignon and Crab-Stuffed
Jumbo Shrimp, Red Wine Demi

Pesto Crusted Chicken Breast and Seared
Atlantic Salmon, Sun Dried Tomato and Basil Cream

Grilled Petite Filet Mignon and Poached Lobster and
Crab Cake, Light Dijon Mustard and White Wine Jus

ACCOMPANIMENTS

Kindly select one

Yukon Gold Mashed Potatoes

Herb Roasted Fingerling Potatoes,
Caramelized Onions

Creamy Potato and Parmesan Gratin

Wild Rice and Mushroom Pilaf

*The Signature Wedding Package is Served with Chef's
Selection of a Seasonal Vegetable Medley*

DESSERT

Kindly select one

Tiramisu: Layers of Kahlúa-Infused
Mascarpone and Coffee-Soaked Chocolate Cake

Dessert Trio: Chocolate Ganache Torte,
Raspberry Almond Financier, Lemon Tartlet

Chocolate Cheesecake, Caramel Sauce
and Rolled Praline Wafer

White Chocolate Mousse Martini
with Blackberry Coulis

Tuxedo Mousse Dome with Raspberry Puree

Key Lime Tart, Strawberry Sauce

*Fresh Roasted Coffee, Decaffeinated Coffee
and a Fine Selection of Teas*

\$180.00 Per Person

All prices are subject to taxable service charge and state tax. All pricing and menus are subject to change. Reduced pricing available for young adults (ages 13-20) and special reduced-price meals for children ages 12 & under, and vendors.



SIGNATURE BUFFET DINNER

SALADS

Mixed Field Greens, Seasonal Vegetables,
Selection of Dressing

Traditional Caesar Salad, Sourdough Croutons,
Freshly Grated Parmesan Cheese

Pesto and Asiago Tortellini Salad, Toasted Pine Nuts

Assortment of Rustic Breads and Whipped Butter

SEASONAL BUFFET ENTRÉES

Kindly select three

Roasted Beef Tenderloin, Spring Mushroom
and Brandy Demi-Glace

Marinated and Grilled Chicken Breast,
Fricassee of Vidalia Onions, Asparagus

Pan-Seared Atlantic Salmon, Basil and Lemon Cream

Paella of Sautéed Shrimp, Scallops, Mussels and Lobster,
Saffron Rice and Spring Peas

Ragu of Braised Lamb, Rosemary and Red Wine,
Pappardelle Pasta, Aged Parmesan Cheese

Slow Roasted Chicken Breast, Cranberry
Red Wine and Peppercorn Gastrique

Sautéed Shrimp and Mussels, Italian Sausage,
Braised Kale, Orecchiette Pasta

Slow Roasted Pork Loin, Butternut Squash,
Applewood Bacon and Sage Hash

Red Wine Braised Beef Short Ribs, Roasted
Root Vegetables and Citrus Gremolata

ACCOMPANIMENTS

Kindly select one

Yukon Gold Mashed Potatoes

Herb Roasted Fingerling Potatoes, Caramelized Onions

Creamy Potato and Parmesan Gratin

Wild Rice and Mushroom Pilaf

Penne Pasta, Tomato Basil Sauce,
Parmesan and Mozzarella Cheeses

*The Signature Buffet Wedding Package is Served with
Chef's Selection of a Seasonal Vegetable Medley*

MINIATURE DESSERT BUFFET

Kindly select five

Chocolate-Covered
Strawberries

Key Lime Tart

Cannoli

Tiramisu

Mini Cheesecake

Lemon Curd Tart

Hazelnut Crunch

Pecan Tart

Macaroon

Mini Cupcake

*Fresh Roasted Coffee, Decaffeinated
Coffee and a Fine Selection of Teas*

\$185.00 Per Person

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YOUR WEDDING CAKE

All cakes are finished with Italian buttercream or rolled fondant icing

CAKE FLAVORS

Almond Sponge
Carrot
Hazelnut Sponge
Lemon Chiffon
Marbled Yellow
and Chocolate
Yellow Chiffon
Chocolate Sponge
Red Velvet
Funfetti

FILLINGS

Hazelnut
Almond
Chocolate
Raspberry
Lemon
Orange
Vanilla
Mocha
White Chocolate
Champagne

MOUSSE

Dark, Milk,
White Chocolate
Strawberry
Mango

CURDS, CREAMS & OTHER SWEETS

Cream Cheese Icing
Chocolate Ganache
Grand Marnier
Bavarian Cream
Lemon Curd with
Raspberry Marmalade
Lemon Cream
Strawberry Shortcake
Vanilla Bavarian Cream
Praline Fudge
Coffee Mousse

SOME OF OUR FAVORITES

Yellow Chiffon Brushed with Grand
Marnier, Layered with Grand Marnier
Bavarian Cream and Fresh Strawberries

Yellow Chiffon Brushed with
Chambord Layered with Raspberry
Marmalade and Raspberry
Buttercream Filling

Lemon Chiffon Layered with Lemon
Curd and Raspberry Marmalade

Carrot Cake with Cream Cheese Filling,
Iced with Smooth Buttercream

Marbled Yellow and Chocolate
Chiffon Layered with Praline Fudge

Chocolate Sponge Cake with
Chocolate Mousse and Raspberries



SPECIALTY WORK

*Sugar flowers, customized details and special requests of any kind will be assessed by the Pastry Chef and may incur additional charges based upon size and complexity of each piece/request.

All pricing is based on a 50 person minimum.

Grooms cakes starting at \$6.00 per person — please inquire with your Catering Planning Manager

Cake cutting fee will apply to outside vendors, \$2.00 per person

PREMIUM

1 Cake Flavor
 Round or Square
 Buttercream Only
 Simple Piping
 Fondant Ribbon
 Live Flower Application
 (client provided)
 Real Ribbon Application
 (client provided)

\$8.00 Per Person

DELUXE

***Any items included in
 Premium Level plus:***
 Up to 2 Cake Flavors
 Any Shape
 White Fondant
 Upgraded Design Piping
 Fondant | Gum Paste
 Bows
 Single Columns

\$10.00 Per Person

LUXURY

***Any items included
 in Premium & Deluxe
 Levels plus:***
 Elaborate
 or Intricate Piping
 Replication of Invitation,
 Dress, Linen Pattern, etc.
 (Pattern Sample
 Provided By Client*)
 Any Sculpted
 Colored Fondant*
 Columns | Spacers
 Sugar Flowers*

\$12.00 Per Person

CUPCAKES

2 Cake Flavors
 6-inch Topper
 Star or Round Tip
 2 Flavored Icings

\$6.00 Per Person

All prices are subject to taxable service charge and state tax; all pricing and menus are subject to change.



PREMIUM BAR INCLUSIONS & UPGRADES

Included with wedding packages, a four-hour premium bar, house wine service with dinner and complimentary champagne toast

PREMIUM BRANDS

Seagram, Smirnoff, Bacardi Silver, Sauza Silver Tomatin 12 yr, Jim Beam

DELUXE PREMIUM BRANDS*

Tanqueray, Tito's (GF), Captain Morgan, Bacardi Silver, Jose Cuervo Gold, Glenmorangie 10 yr, Jack Daniel's, Maker's Mark

LUXURY BRANDS**

Bombay Sapphire, Ketel One, Mount Gay Black Barrel, Herradura Silver, Johnnie Walker Black, Glenfiddich 12 yr, Woodford Reserve, Bulleit Rye

BEER

Miller Lite, Flying Dog, Yuengling, Corona, Stella Artois, Bold Rock Cider (GF), O'Doul's

LANSDOWNE HOUSE WINES

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir

OTHER BEVERAGES

Soft Drinks and Fruit Juice

BAR UPGRADES & ENHANCEMENTS

The standard package bar is the Premium Bar listed here. Substitutions to the list are not permitted but your Premium Bar package may be upgraded and/or enhanced as follows:

*Upgrade to the Deluxe Premium Bar for an additional \$10.00 per person

**Upgrade to the Luxury Bar for an additional \$12.00 per person

Add any Deluxe Premium Pour to your bar for an additional \$2.00 per person, per brand

Add any Luxury Pour to your bar for an additional \$3.50 per person, per brand

Additional Bar Hours: \$10.00 per person, per hour to the package price

Add a Signature Drink to your event—for options and pricing, please see your Catering Planning Manager

BARTENDER FEE

One bartender for every 100 guests will be included with your bar package

Additional bartenders may be added at \$300 for five hours of services per bartender



LATE-NIGHT PARTY MENUS

PASSED NIBBLERS

Kindly select three

Chicken Parmesan Bites
Mozzarella Sticks

Macaroni and Cheese Poppers
with Smoked Ham

Philadelphia Cheesesteak Rolls

Mini Beef Sliders

Fried Chicken & Waffle Skewers,
Maple Glaze

Pizza Margherita

Grilled Cheese

French Fry Shooters, Poutine

House-Made Ham Biscuit, Virginia
Honey, Chow Chow Slaw

Grilled Beef Satay, Chimichurri Sauce

Soft Pretzels, Local Craft Beer Cheese
Sauce & Virginia Mustard

\$21.00 per person

DISPLAYED STATIONS

Quesadilla Trio

Chicken, Beef & Vegetarian
Quesadillas, Salsa, Guacamole,
Sour Cream

\$16.00 Per Person

French Fry Bar

Truffle, Cajun, Sweet Potato,
Assortment of Dipping Sauces

\$15.00 Per Person

Flat Bread Station

Loudoun Farmers: Pork Sausage,
Cherry Tomatoes, Dressed Field
Greens, Local Blue Cheese and
Caramelized Onions

Capitol Hill: Local Burrata
Cheese, Basil, Cherry Tomatoes,
Dijon White Balsamic Vinaigrette

Coastal: Shrimp & Crab, Spicy
Remoulade, Potato, Corn, Fresh
Greens, Lemon Dressing

\$35.00 Per Person

LATE NIGHT DESSERTS

Chocolate Chip Cookie and Milk Shots

\$8.00 Each

Mini Cupcake Bar

Pastry Chef's Selection of 3 Varieties
of Miniature Seasonal Cupcakes

\$14.00 Per Person

S'mores Bar

Marshmallows, Graham
Crackers, Chocolate

*Pick 3 of the Following
House-Made Marshmallows:*

Lavender, Lansdowne Honey,
Chocolate, Salted Caramel,
Original, Raspberry

\$21.00 Per Person

All prices are subject to taxable service charge and state tax; all pricing and menus are subject to change.



BREAKFAST MENUS

OLD DOMINION BREAKFAST BUFFET

Organic Fresh Pressed Orange, Grapefruit
and Cranberry Juice

Chef's Daily Selection of Danish, Pastry, Muffins,
Breakfast Breads, Assorted Bagels

Selection of Assorted Jam and Butter

Freshly Cut and Assorted Whole Seasonal Fruits

Selection of Yogurt

House-Made Granola

Steel Cut Irish Oatmeal with Brown Sugar

*Fresh Roasted Coffee, Decaffeinated Coffee,
Tea, Milk, Skim Milk, Coconut and Almond Milk*

\$28.00 Per Person

THE PIEDMONT BREAKFAST BUFFET

Organic Fresh Pressed Orange, Grapefruit
and Cranberry Juice

Chef's Daily Selection of Danish, Pastry, Muffins,
Breakfast Breads, Assorted Bagels

Selection of Assorted Jam and Butter

Freshly Cut and Assorted Whole Seasonal Fruits

Selection of Yogurt

House-Made Granola

Freshly Scrambled Eggs

Lansdowne Breakfast Potatoes with Sautéed Onions,
Fresh Herbs

Applewood Smoked Bacon, Breakfast Sausage

French Toast, Seasonal Fruit Compote, Maple Syrup

*Fresh Roasted Coffee, Decaffeinated Coffee,
Tea, Milk, Skim Milk, Coconut and Almond Milk*

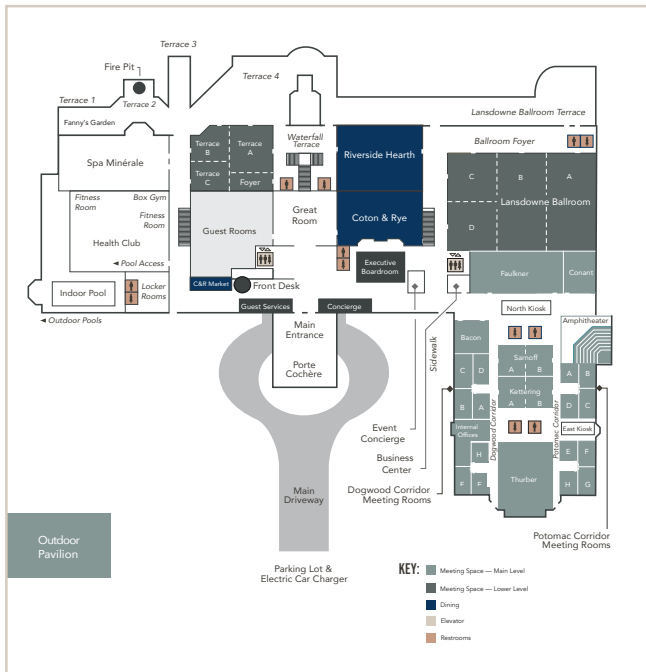
\$45.00 Per Person

All prices are subject to taxable service charge and state tax; all pricing and menus are subject to change.

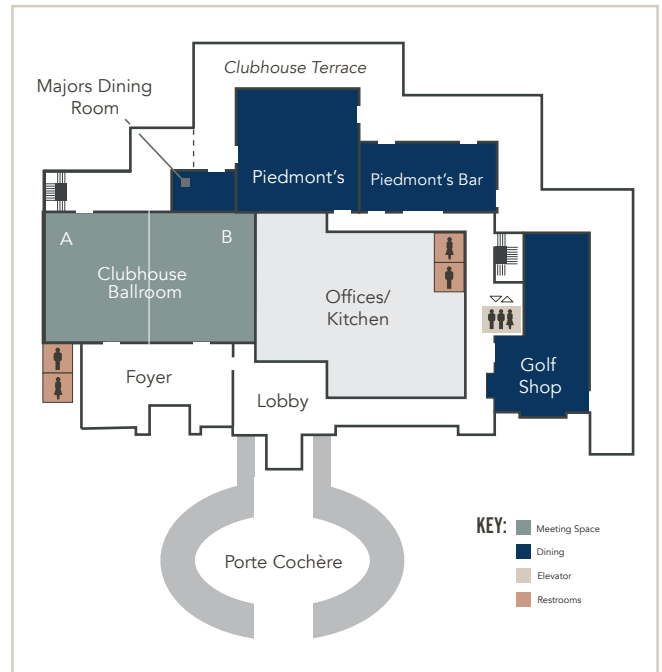


PROPERTY FLOOR PLANS

MAIN RESORT



GOLF CLUBHOUSE





GENERAL INFORMATION

WEDDING CEREMONY ON THE TERRACE

The Potomac Terrace offers a picturesque view of the Virginia Countryside and Sugarloaf Mountain. This site is available in conjunction with your reception and dinner. Consult your Catering Sales Manager for more details. In the event of inclement weather, a backup location will be provided indoors. All ceremonies have a \$2,500 fee plus applicable service charge and sales tax, which includes chairs, staging, one wireless microphone, one reader microphone, water station and backup space in case of inclement weather and rehearsal. Rental chairs that need to be moved from the ceremony location to your reception location will be charged \$2.00 per chair.

FOOD AND BEVERAGE

No food or beverage of any kind may be brought into the resort's banquet or meeting rooms by the patron or any of the patron's guests, with the exception of wedding cakes.

DEPOSITS

A 25% deposit is required to confirm all social events at the time of the signed contract. The following deposit schedule has been set up for your function:

Date of Signed Contract — 25% of Total F&B and Rental Minimum

180 Days Prior to Event Date — 50% of Total F&B and Rental Minimum

90 Days Prior to Event Date — 75% of Total F&B and Rental Minimum

30 Days Prior to Event Date — 100% of Total F&B and Rental Minimum

All deposits received on confirmed events are non-refundable and non-transferable.

CANCELLATION

In the event of cancellation for any reason, all deposits and payments are non-refundable and non-transferable. Cancellation fees will also apply according to contract schedule.

FINAL PAYMENT

The total estimated cost of the event is required three (3) business days prior to the event. Payment may be made with a credit card or a cashier's check only. No debit cards or personal checks accepted.

GUARANTEE

It is the responsibility of the client to provide a guaranteed number of guests three (3) business days prior to the event. This number may be increased by 10:00 am, three (3) business days in advance of the event, but is not subject to reduction. Final charges will be based on the actual attendance or the final guarantee as submitted, whichever number is greater.

DECORATIONS

All theme parties are to be approved through your Catering Sales Manager. Notification is required for special decorations, setup needs and activities at the time of the booking. No rice or birdseed is permitted indoors or outdoors. All centerpieces are to conform to local fire code requirements.

SEATING

Lansdowne will provide seating diagrams and numbered tables. Clients are responsible for alphabetized place cards, if applicable.

LIABILITY

Lansdowne reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. Lansdowne is not responsible for activities held off property.

LINENS

Your wedding package includes upgraded linens, napkins and chiavari chairs for your dinner tables.

SERVICE CHARGE AND TAX

All costs are subject to applicable service charge and state sales tax. The standard service charge includes gratuity and is also a charge for services and facility amenities.

MINIMUMS

Minimum food and beverage purchases apply to all banquet rooms and outdoor reception sites. For weddings, the required minimum is 50 adults.

SECURITY

Lansdowne does not assume responsibility for damage or loss of any articles brought into the resort, or for any item that is left unattended.

PERMITS

Special permits may be required if tents or canopies are utilized at outdoor locations.

PARKING

Lansdowne provides complimentary self-parking or optional valet parking with a charge of \$20.00 per car.

GUEST ROOMS AND RATES

Special rates will be offered to your guests when a minimum of 10 rooms are reserved for a 2-night minimum. This block of rooms may be set up through your Catering Sales Manager. Current applicable resort fee will be applied for each night's stay.

AUDIO-VISUAL EQUIPMENT

Lansdowne has a "preferred" agreement with AVMS to provide all audio visual, rigging, power and internet services within the hotel.

TRANSPORTATION

Shuttle service to and from Dulles International Airport can be arranged. The cost is \$35.00 per person/per way.

DAY-OF WEDDING PLANNER AND WEDDING VENDORS

Lansdowne requires a day-of planner for all weddings. All vendors on property must be licensed and insured with one million dollars in liability insurance. A full, detailed vendor list must be provided six weeks prior to your event date.

GOLF CARTS

Lansdowne has many beautiful areas on the grounds to take pictures. Should you wish to take a golf cart on the course for photography, a \$75.00 per hour fee (plus tax) will be applied to be escorted onto the greens. This extends to the newlyweds and photographer only. The resort does not permit the entire bridal party or family shots to be taken on the course due to liability. This must be reserved in advance.







 **LANSDOWNE**
RESORT

To begin planning your wedding at Lansdowne,
please visit LansdowneWeddings.com.
To speak with a Resort Wedding Specialist today,
please call 703.729.8400

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